



a **MOVEABLE**  
**Feast**  
Cafe & Catering Co.

# *Fan Favourite Buffets*

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## *Our Big Sellers*

Please note, these following examples are just four of our most popular buffets.  
We are happy to customize a buffet just for you. Please call to enquire.

#### CONTACT INFO




##### ADDRESS

102 Garden Avenue  
North Vancouver, BC, V7P 3H2

PHONE – 604 990 6996

EMAIL – [admin@amoveablefeastcafe.com](mailto:admin@amoveablefeastcafe.com)

#### SOCIAL MEDIA

 [facebook.com/amoveablefeastcatering](https://facebook.com/amoveablefeastcatering)  
 [twitter.com/amfcatering](https://twitter.com/amfcatering)  
 [instagram.com/a\\_moveable\\_feast\\_catering](https://instagram.com/a_moveable_feast_catering)

#### HOURS OF OPERATION

Our hours of operation are based around your catering needs. Kitchen hours are outlined below.

#### KITCHEN HOURS

Monday - Friday 7 am - 5 pm

Saturday - Open Hours based on booked events

Proud Member of



# Afternoon Social

Minimum of 20 Guests

\$ 38 per person

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## Basket of Garden Vegetables

Herb Dressing

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## Classic Spinach Dip

Homemade Tortilla Chips

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## Antipasti Kebabs

Featuring Cocktail Bocconcini, Italian Deli and Assorted Olives and Pickles

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## Orzo Pasta Salad

Creamy Dill Dressing, Corn and Fresh Spinach

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## Mini Croissant Sandwiches

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## Assorted Pinwheel Sandwiches

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## Fruit Skewers

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## Assorted Dessert Squares

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# *Traditional Buffet*

*Minimum of 20 Guests*

*\$ 42 per person*

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## **Garden Salad with Baby Greens and Fresh Vegetables**

Balsamic Vinaigrette

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## **Primavera Pasta Salad**

Creamy Dill Dressing

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## **Roasted Rosemary and Lemon Infused New Potatoes**

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## **Steamed Seasonal Vegetables**

Tossed in Fresh Herbs and Olive Oil

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## **Slow Braised Beef**

Red Wine and Porcini Gravy

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## **Roasted Whole Chicken**

Marinated with Italian Herbs and Garlic

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## **Basket of Fresh Breads**

Served with whipped Butter

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## **Classic Dessert Platter**

Featuring Home Style Squares and Mini Cupcakes

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## **Seasonal Fruit Platter**

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## **Coffee and Tea Service**

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# West Coast Buffet

*Minimum of 20 Guests*

*\$ 45 per person*

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## Garden Salad with Baby Greens and Fresh Vegetables

Balsamic Vinaigrette

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## Tomato and Boconccini Salad

Garnished with Fresh Basil, Extra Virgin Olive Oil and Balsamic Vinegar

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## Orzo Pasta Salad

with Fresh Spinach and Corn

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## Baked Zucchini Gratin

Marinara and Shredded Parmesan

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## Roasted Potatoes and Red Onions

Tossed in Thyme and Coriander

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## Grilled Wild Salmon

Accented with Ginger and Soy

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## Grilled Chicken Breasts

Marinated in Oregano, Paprika and Cumin

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## Basket of Fresh Breads

Served with whipped Butter

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## Fresh Seasonal Fruit Salad

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## Decadent Chocolate Cake

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## Coffee and Tea Service

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# *Tuscan Buffet*

*Minimum of 20 Guests*

*\$ 49 per person*

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## **Romaine and Arugula Salad**

Roasted Garlic and Sherry Vinaigrette

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## **Platter of Grilled Vegetables**

Featuring Zucchini, Eggplant, Assorted Squash, Sweet Potatoes, Asparagus and Red Peppers Dressed with Herbs and Olive Oil

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## **Couscous Salad**

Tossed with Chick Peas and Raisins

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## **Roasted Cheesy Polenta**

Topped with Marinara and Shredded Parmesan

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## **Rosemary and Lemon Lamb Chops**

Madeira and Herb Reduction

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## **Chicken Piccata**

Creamy Caper and Lemon Sauce

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## **Focaccia and Baguette Basket**

Whipped Parsley Butter

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## **Seasonal Fruit Platter**

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## **Classic Tiramisu**

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## **Coffee and Tea Service**

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